

Sandwich Maker with Removable Plates

User's manual

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SENCOR®

SSM 9400SS

Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep the manual for future use.

Save the original shipping transport box, packaging material, receipt and warranty card for the duration of the warranty. In the event of transportation, pack the appliance using the original packaging materials only.

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IMPORTANT SAFETY INSTRUCTIONS

This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers. Do not allow children to play with the appliance. This appliance may be cleaned by children 8 years of age and older if they are properly supervised. Keep this appliance and the power cord out of reach of children younger than 8 years of age.

Caution:

This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.

**Attention: Hot surface**

If the appliance is switched on, the temperature of accessible surfaces may be higher. Do not touch the hot surface. This could cause skin burns. Use the handle to open and close the oven door. Use an oven mitt to handle heated pots and pans or accessories (baking pans, grill rack or rotisserie rod).

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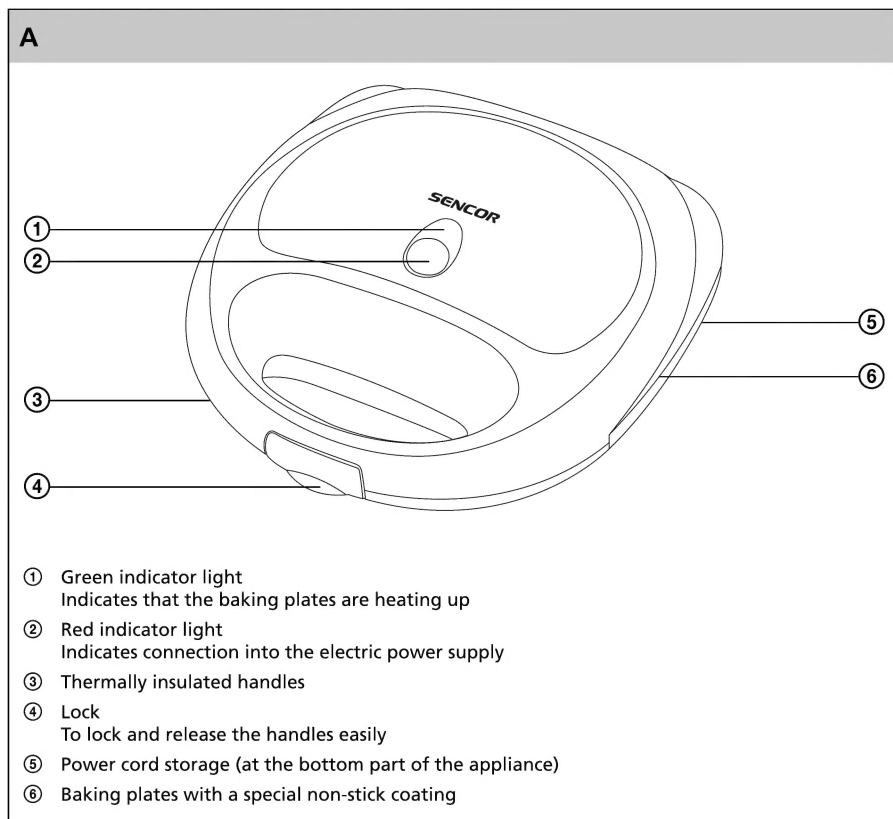
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IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND STORE THESE INSTRUCTIONS FOR FUTURE USE.

- Before connecting the appliance to a power socket check that the technical details on the appliance label match the electrical voltage in the socket.
- Only plug the appliance into a correctly grounded socket.
- This appliance is designed for use indoors. Do not use this appliance for commercial purposes.
- Do not use the appliance in industrial surroundings or outdoors!
- Do not use the appliance for any other than its intended purpose.
- Do not place the appliance on or near an electric or gas stove or other sources of heat.
- Do not place the appliance at the edge of a utility surface or on an unstable surface. The appliance must be located on a stable and even surface.
- This appliance is supplied with three pairs of removable baking plates. Only use the same pair of baking plates at any one time. Ensure that the baking plates are properly inserted in the appliance before turning it on.
- After connecting the appliance into an electric power supply the baking surface and the outer surface of the appliance begins to heat up. Do not touch the hot surface. To close and open the top baking plate use the thermally insulated handle and for removing the finished meal use a wooden or heat resistant plastic spatula.
- Allow adequate air circulation around the appliance when in use. Do not place any objects on the heated surface of the appliance.
- Food may catch on fire during the cooking process, therefore check the sandwich maker regularly. If you notice smoke, disconnect the power plug from the socket and extinguish the fire.
- Always turn off the appliance and disconnect it from the power socket if you leave it without supervision or if you will not be using it and before changing the baking plates or cleaning it.
- Allow the appliance to fully cool down before changing the baking plates, moving, cleaning or storing it.
- Clean the grilling surfaces after each use, see the chapter Cleaning and maintenance.
- To avoid any injury by electrical shock, do not clean the appliance under running water and do not submerge in water or any liquid.
- Ensure that the power cord does not come into contact with water or moisture or heated surface.
- Do not disconnect the appliance from the power socket by pulling on the power cord. This could damage the power cord or the power socket. Disconnect the cord from the power socket by gently pulling out the plug of the power cord.
- If the power cord is damaged, have it replaced at a technical service centre. It is forbidden to use the appliance if it has a damaged power cord or plug.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments of the appliance performed at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty policy.

DESCRIPTION OF THE SANDWICH MAKER

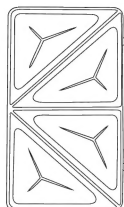


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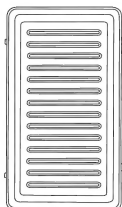
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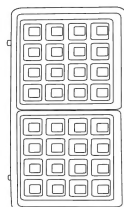
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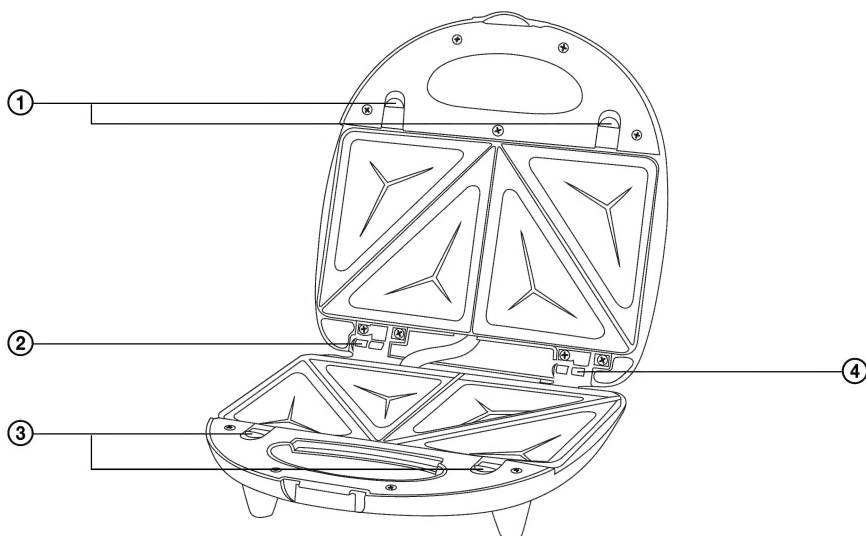
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- ① Removable plates for toasting sandwiches
- ② Removable grilling plates
- ③ Removable waffle plates

C



- ① Slide locks for securing the top plate
- ② Left hinge
- ③ Slide locks for securing the bottom plate
- ④ Right hinge

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BEFORE FIRST USE

- 1) Remove the Sandwich Maker from the packing material.
- 2) Wipe the removable baking plates B①, B②, B③ with a wet cloth or sponge and dry completely with a paper towel or dry cloth.
- 3) We recommended you allow the sandwich maker to run empty for 5–7 minutes before first use for each pair of baking plates, so that any odours present are removed from the plates.



Note:

When first turned on, there may be light smoke emitted. This is due to the heating of internal components and it will pass in a moment.

REPLACING BAKING PLATES

- 1) Before replacing the baking plates disconnect the sandwich maker from the el. power supply and allow it to cool down.
- 2) **REMOVING THE BAKING PLATES:**
Move locks C③ towards the handle A③ to release the bottom baking plate and then remove it. In the same way release and remove the top plate.
- 3) **INSERTING THE BAKING PLATES:**
Slide the bottom edge of the baking plate under the left and right hinge C② and C④. Fold the plate down and push in towards the casing of the sandwich maker until you hear an audible click. Now the plate is secured in the correct position by locks C③. In the same way attach the top plate. Always use plate of the same type.

USING THE SANDWICH MAKER

- 1) Select a suitable type of plate for the type of food that you wish to prepare and insert it into the sandwich maker, see chapter Replacing baking plates. Coat the baking plates with a little butter or cooking oil.
- 2) Connect the Sandwich Maker to a power supply. Both indicator lights on the top panel will light up. Red indicator light A② indicates connection into the electric power supply. Green indicator light A① indicates that the baking plates are heating up.
- 3) Close the Sandwich Maker for more effective pre-heating of the baking plates.
- 4) Prepare the food you wish to cook before the plates heat up.
- 5) When the baking plates are heated to the operating temperature, the Green indicator light A① is turned off.



Note:

The heating indicator light turns on and off. This shows that the operating temperature of baking plates is maintained.

Open the Sandwich Maker and place the prepared food on the bottom plate. Using the handle A③ close and press the top baking plate on to the bottom plate. Secure handles A③ with the lock A④.



Note:

If you insert too much food or pieces that are too large into the sandwich maker, then it will not be possible to close it. In such a case it will be necessary to remove some of the food or to cut the food into smaller pieces. Do not force the sandwich maker shut, as this may damage it.

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- 6) After 2 to 3 minutes release the lock A④, open the top plate and remove the finished meal or continue cooking if necessary. To remove the meal use a wooden or heat-resistant plastic spatula. Do not use a fork, a knife or anything else made of metal. This may damage the non-stick coating.
- 7) Before inserting further food into the sandwich maker close it and wait until the Green indicator light A① turns off.
- 8) After you finish using the Sandwich Maker, disconnect the power cord from the el. power supply.

CLEANING AND MAINTENANCE

- Before cleaning the appliance disconnect it from the el. power supply and allow it to cool down.
- Clean the non-stick surface of the baking plates after each use. This will prevent a build-up of burnt pieces of food residue. To clean, use a moist, soft cloth. If some burnt food residue is left on the baking plates, sprinkle with water and mild dish detergent. Wipe clean afterwards with a clean, moist cloth.



Tip:

The baking plates are easier to clean if lukewarm.

- Wipe outer surface of the Sandwich Maker with a soft wet cloth and dry completely off.
- Never rinse the Sandwich Maker under running water or submerge it in water or another liquid.
- Do not use abrasive cleaning products, petrol or solvents for cleaning.

STORAGE

- If the baking plates are cold, close the top plate and secure the handles with the lock. Wind the power cord around the bracket at the bottom of the Sandwich Maker.
- Store the device in a clean, dry place out of reach of children.



Tip:

Storing the Sandwich Maker vertically will save space in your kitchen.

TECHNICAL SPECIFICATIONS

Nominal voltage range	220–240 V
Nominal frequency.....	50 Hz
Rated power input	700 W

We reserve the right to change text and technical specifications.

TIPS FOR PREPARING DELICIOUS SANDWICHES

- For one sandwich you will need two slices of bread and the ingredients to go between them. Place the ingredients neatly between the slices of bread.
- The basic ingredient for the filling can be meat, fish, cheese, smoked meat, sliced cooked egg or fruit and vegetables, like banana, apple, pineapple, tomato, cucumber, onion or mushrooms. Do not use excessive amount of filling, to prevent spilling on the baking plates.
- The filling can be flavoured with spices, herbs, mustard or ketchup.
- To achieve the golden crust colour, the bread can be coated with butter prior to cooking.

**Note:**

The cooking time for the sandwich depends on the type of bread, the ingredients and your taste.

GRILLING TIPS

- You may grill various types of food, for example meat, fish, some types of smoked goods, vegetables and fruit.
- For grilling use fresh or refrigerated ingredients. Allow frozen ingredients to defrost before grilling them.
- Before grilling cut ingredients into smaller thin slices and remove excess marinade from marinated meat. Some marinades contain sugar, which may bake on to the grilling plates.
- For meat to remain juicy, do not prick it with a fork when grilling it.
- Do not grill meat for too long. Otherwise the meat will be dried out and tough.

RECIPES – SANDWICHES

Sandwich with ham, cheese and pineapple (2 pieces)

4 slices of toasting bread

2 slices of cheese

4 slices of ham

2 slices of pineapple

Preheat the baking plates. Between two slices of bread place a slice of cheese, pineapple and two slices of ham. Prepare the second sandwich the same way. It takes 2 to 3 minutes to cook the sandwiches.

Sandwich with tomato and cheese (2 pieces)

4 slices of toasting bread

1 medium tomato sliced

2 spoons of grated cheese

Ground sweet paprika

Preheat the baking plates. Between two slices of bread place a few slices of tomato and sprinkle with grated cheese. Flavour the filling with ground paprika and prepare the second sandwich the same way. It takes 2 to 3 minutes to cook the sandwiches.

Sandwich with chocolate cream and banana (2 pieces)

4 slices of toasting bread

1/2 of banana sliced thinly

chocolate cream (peanut butter)

Preheat the baking plates. Lightly spread the chocolate cream on two slices of toasting bread, top with several slices of banana and put together. Prepare the second sandwich the same way. It takes 2 to 3 minutes to cook the sandwiches.

RECIPES – WAFFLES

Waffles

125 g of softened butter

90 g of sugar

1 pack of vanilla sugar

3 eggs

250 g of fine flour

1/2 a pack of baking powder

pinch of salt

0.5 l of milk

1 tablespoon of rum

Spread the butter with the sugar until smooth. Gradually mix in the eggs, flour mixed with a pinch of salt and baking powder, milk and rum. Gently grease the baking plates and allow them to preheat. Pour the resulting dough in part into the bottom baking plate. Bake the dough for approximately 3–5 minutes or until golden brown. Spread jam over the finished waffles and garnish depending on taste with whipped cream and sprinkle with cocoa or chocolate flakes.

Good Appetite

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

For business entities in the European Union

If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

Disposal in other countries outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.



This product meets all the basic EU regulation requirements that relate to it.